ARA MAI
PACIFIK KAKAO
100% CACAO PASTE

BARISTA BREW

3 WAYS TO CREATE THE PERFECT CUP

Made from 100% pure cacao paste.

newearthdreaming.org/pacifik-kakao



1 BREW A BIG BATCH ON THE STOVE



1) Add 1 litre of water to a saucepan.
2) Add 80g of cacao (approx 5–6 pieces of your 15g cacao bars or 6–7 tbsp cacao powder).
3) Whisk continuously and bring to the boil.
4) Reduce heat and simmer for 5 minutes, stirring.
5) Add sweetener to taste.
6) Keep warm on low heat to serve. Makes 5x 200ml cups.

BEST FOR

High volume service, events, and multiple cacao cups.

2 POWDER METHOD – BARISTA MILK FROTHED



1) Blend your 15g bars into a fine powder (chunks is fine).
2) Add 2–3 tbsp cacao powder to a cup (30–45g).
3) Add a splash of boiling water and stir to make a smooth paste.
4) Add sweetener & spices to taste (optional) & stir.
5) Top with hot water or frothed milk to your desired strength & enjoy!

BEST FOR

Classic café experience with a smooth, creamy finish.

3 BLEND METHOD – NUTRIBULLET / BLENDER



1) Add 2–3 tbsp cacao powder to a cup (30–45g).
2) Add 1 cup hot water or milk.
3) Add sweetener to taste.
4) Blend for 30–60 seconds until smooth and frothy.
5) Pour into your favourite cup and enjoy!

BEST FOR

A frothy, velvety cacao made effortless.

TIPS FOR THE PERFECT CUP

- Use filtered water or quality milk.
- Adjust cacao amount to suit your strength preference.
- Sweeteners: raw honey, maple syrup, coconut sugar, agave or your preferred sweetener.
- Add spices such as cinnamon, vanilla or a pinch of salt for extra depth.

Thank you for supporting small family grown villages, ethically sourced cacao.

ETHICAL CACAO. FROM ISLAND TO CUP. CONNECTED COMMUNITY.